

MOTHER'S DAY

Beets & Burrata \$12

roasted red beets, creamy burrata, heirloom tomatoes, toasted pistachios, arugula, balsamic reduction, citrus vinaigrette

Artisanal Cheese Board \$18

chef's local selection of soft & hard cheeses, fig jam, grilled focaccia bread, olive medley, peppadews & seasonal berries

Eggs Benedict \$16

with smoked Canadian bacon, chives, champagne hollandaise sauce, English muffin

Greek Frittata \$13

baby spinach, roasted tomato, feta, balsamic drizzle, parsley

Spring Vegetable Omelet \$14

seasonal vegetables, roasted rosemary potatoes, bacon or sausage

Strawberry Stuffed French Toast \$16

Vermont maple syrup, cream cheese, whipped cream, powdered sugar

Smoked Salmon Toast \$15

multigrain toast, citrus herbed cream cheese, shaved red onions, radish, dill, capers, evoo

Ham & Swiss Croissant \$15

buttery croissant, hickory honey ham, arugula, chipotle aioli, roasted rosemary potatoes

Spring Salad \$12

mixed greens, dried cranberries, red onions, candied walnuts, radish, sliced green apple, lemon vinaigrette
add grilled chicken \$6
add grilled salmon \$11

Caesar \$9

romaine, focaccia croutons, shaved parmesan cheese, Caesar dressing
add grilled chicken \$6
add grilled salmon \$11

Grilled Citrus Salmon \$27

cilantro couscous, shaved fennel salad, roasted bell peppers, citrus vinaigrette

Roasted Herb Statler Chicken \$24

roasted baby spring vegetables, chimichurri, parsnip puree

Grilled Bistro Steak \$28

roasted pearl onions, rosemary demi, garlic mashed potatoes, grilled asparagus

ACCOMPANIMENTS

Grilled Sweet Italian Sausage \$4

Applewood Smoked Bacon \$4

Roasted Rosemary Potatoes \$5

Grilled Citrus Asparagus \$6

Garlic Mashed Potatoes \$4

DESSERTS

NY Cheesecake \$8

traditional style, raspberry coulis, whipped cream, mint

Strawberry Shortcake \$8

butter milk biscuit, strawberry coulis, whipped cream, mint

Brownie Sundae \$8

vanilla ice cream, whipped cream, hot fudge

Flourless Chocolate Torte \$8

rich chocolate, blueberry coulis, whipped cream

BEVERAGES

The Cyprian \$14

GlenPharmer BOG cranberry vodka, orange, honey, Sanpellegrino
Blood Orange Sparkling

Mimosa \$10

fresh orange juice, house champagne

Back 9 Bloody Mary \$13

Kettle One, lemon juice, tomato juice, tabasco, pink pepper corn

Rosemary & Grapefruit Mocktail \$7

rosemary syrup, lemon juice, sparkling water, fresh grapefruit

FULL BAR, BEER & WINE SELECTION AVAILABLE